



NOCHE PERUANA

Saturday, December 12, 2009, 5pm – 10pm



Mio

1110 Vermont Avenue, NW, Washington DC 20005 / Reservations at (202) 955-0075



Hosted by Guest Chef (Peru)
Guillermo Gonzales-Arica
Sous Chef Dr. Elmer Huerta
Peruvian Artist Miki Fernández
and



\$40 Prix Fixe 3 course Dinner Menu \$10 Macchu Pisco Cocktail Pairing

APPETIZERS

- ☛ Langostine, salmon and crab tapas based on the traditional Huancaína cheese.
Four-colored spoonfuls and one prawn stuffed.
Cocktail Pairing Yerba Mate Pisco sour with Macchu Pisco
- ☛ Croquante langostines in Macchu Pisco Passion fruit sauce over a bed of sweet potato puree with sour orange.
Cocktail Pairing Passion Fruit Pisco sour with Macchu Pisco
- ☛ Tuna ceviche, sprinkled with diced onion, lemon, tamarind juice, rocoto sauce and sesame seeds
Cocktail Pairing National Drink of Peru with Macchu Pisco

MAIN DISHES

- ☛ Sea Bass accompanied by Olluco cream in passion fruit honey and olluco confit
Cocktail Pairing Pisco Pumpkin with Macchu Pisco
 - ☛ Seafood Peruvian Paella
Cocktail Pairing Pomegranate Mint Macchu Pisco Punch
 - ☛ Beef Tenderloin in a cilantro canary bean sauce with stuffed yucas
Cocktail Pairing Pear Pisco Cider with La Diablada Pisco
- Array of desserts

**PLEASE MAKE RESERVATIONS AT
(202) 955-0075**

Donations to

Sponsored by the Embassy of Perú, The Consulate General of Peru, The Peruvian Mission at the OAS, Toro Mata, and Mio Restaurant